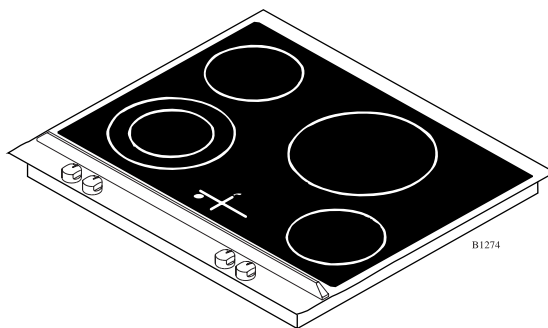


INSTRUCTION BOOK

GB

Ceramic glass hob



Your New Appliance

Thank you for purchasing an AEG appliance.

To enable you to use your new hob efficiently and safely, please read this instruction book carefully before installing or using the appliance, and retain for future reference. Should the hob be transferred to a new owner please ensure this instruction book is left with the appliance in order that the new owner can get to know the functions of the appliance and the relevant warnings.

If you require further assistance or advice, please contact our Customer Care Department either by letter or telephone:

Customer Care Department
AEG Domestic Appliances
55-77 High Street
Slough
SL1 1DZ

Tel: 08705 350350

Table of contents

Contents	Page no
For the user	
Your new appliance	2
Safety information	4
Description of the product	5
Controlknobs	5
CHEC	5
Panel	5
Before use	7
Operating instructions	9
Residual-Heat indicator	10
CHEC-Control	11
Advice and hints for using the cooking zones	15
Cleaning and maintenance	17
Splashguard	17
Stainless steel surfaces	18
The ceramic glass hob	18
Something not working	24
Service and spare parts	26
Guarantee conditions	28
For the installer	
Installation	20
Electrical connection	22
Technical data	23
Unpacking	23

How to read the operating instructions:

1... 2...Step by step



Safety information

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Hint and tips



Environmental information



Safety information

These warnings are provided in the interests of your safety. Ensure you fully understand them before installing or using the appliance. Your safety is of paramount importance. If you are unsure about the meaning of these warnings contact the Customer Care Department for assistance.

Installing

Do not install the hob if the ceramic glass is damaged or cracked.

This hob must be installed according to the instructions supplied. Any electrical installation work must be undertaken by a qualified electrician/ competent person.

Do not alter the specifications or attempt to modify the appliance in any way.

During Use

The hob is intended for domestic cooking only. It is not designed for commercial/industrial purposes.

Ensure that all the control knobs are in the OFF position when not in use.

Do not use the hob if it is damaged in any way. If a fault or crack becomes visible, disconnect the hob immediately from the electricity supply and contact your local AEG Service Force Centre.

Never use plastic or aluminum dishes on the hob.

Never leave the hob unattended while deep fat frying, or heating fats and oils.

Child Safety

Young children must not be allowed to tamper with the hob or play with the controls.

The hob gets hot when it is in use. Children should be kept away until the hob has cooled.

Maintenance and Cleaning

Only clean this hob in accordance with the instructions given in this book.

Service

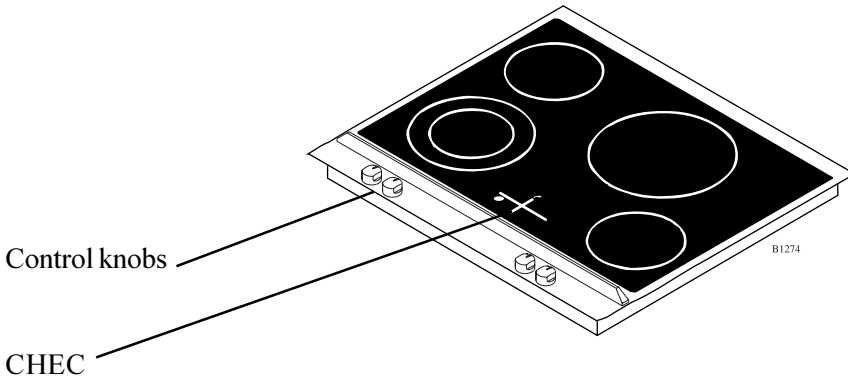
Repairs carried out by inexperienced persons may cause injury or serious malfunction of the appliance. Repairs must only be carried out by a qualified/competent person. Contact your local AEG Service Force Centre.

Disposal

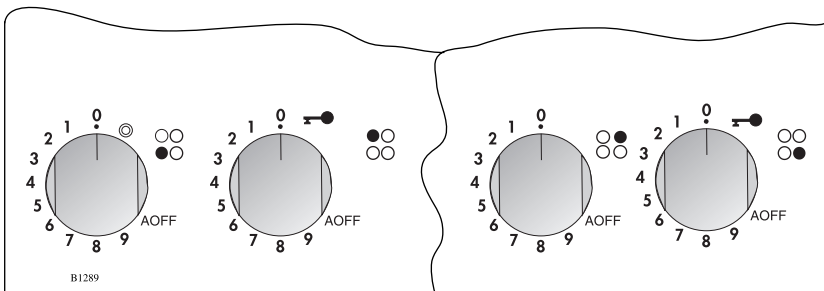
Make the hob unusable by cutting off the cable.

Dispose of any packaging material and old appliances at an authorised disposal site.

Description of the product



Control panel



Control knobs for operations

Ceramic glass surface

The ceramic glass surface has four cooking zones. When a zone is turned on, it will illuminate at various intervals depending on the heat setting selected. Even at the highest setting the zone is disconnected occasionally to ensure that the surface is not over-heated. The glass is hard, and has been tempered to withstand heat, cold and temperature shocks. But like all glass it is sensitive to impact. Do not stand on the ceramic glass surface.

At the front of the ceramic glass surface in the middle there are four fields. Each field corresponds to a cooking zone. When using a zone, the field concerned will show which CHEC function you are using and the setting at which you have set the zone.

Cooking zones

There are three single zones and one double zone.

CHEC control

Information about how to use the CHEC control function can be found in the section entitled "Operation instructions". The CHEC control function allows electronic control of the zones. CHEC control enables you to set the heat with great precision, which

means that you do not have to adjust the heat constantly. CHEC control provides the zones with the following functions:


- Automatic disconnection of "forgotten" zones.
- AUTOMAX at all settings.
- Setting of large zone on double zones.
- Child safety device on zones.

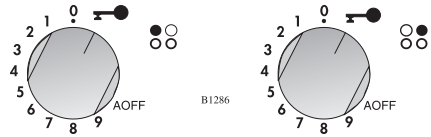
Residual heat indicator

When you switch off a zone, an "H" in the display indicates that the zone is still hot. The residual heat indicator will continue to be illuminated until the zone reaches a temperature of approx. 80°C.

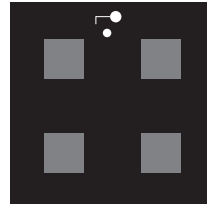
Before use

Connection of child safety device on zones


Turn the 2 control buttons to  at the same time.

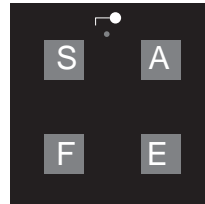



The display will show:





When you turn on a zone the display will show:

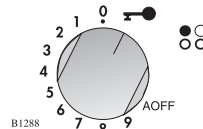
To turn on a zone, turn the 2 control buttons to  at the same time. You must then activate one of the zones within 10 seconds.



The light under the symbol  in the display will disappear.

You can disconnect the child safety device permanently as follows:

1. Turn the 2 control buttons to  and return to 0.
2. Turn one of the 2 control buttons immediately to .



Protection of the glass ceramic surface


A protective film should be applied to the glass ceramic surface before use. This will make it easier to clean the surface, as well as preventing substances from being burnt onto the surface.


This is what to do:


1. Pour a few drops of ceramic cleaning detergent such as vitrocien onto a piece of kitchen roll and rub the detergent into the entire surface.
2. Polish the surface with a clean cloth until it is dry.


Operating instructions

Switch symbols (to the left)

 control for regulating the small cooking zone at the rear

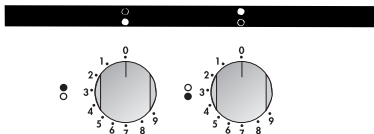
 control for regulating the double cooking zone at the front.

 control for regulating the large cooking zone at the rear

 control for regulating the small cooking zone at the front.



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Regulating

The regulation of heat is step-free for all plates on a scale from 1 to 9.

“1” Represents lowest heat

“9” Represents maximum heat.

“0” Represents “OFF”.

Double cooking zone

Small circle: When you control on the cooking section it will always be the small circle that is controlled on. Choose the wanted temperature.

From small to big circle (both circles are on): Turn the button past “0”. Turn back to the wanted temperature.

From big to small circle: Turn the button back to “0”. Control on again and choose the wanted temperature.

Residual-Heat indicator

When you switch off a zone, an "H" in the display indicates that the zone is still hot. The residual heat indicator will continue to be illuminated as long as the temperature exceeds 80°C.

Cooking zones

The control knobs are continuously adjustable from 1 to 9 (9 is the highest setting). There is AUTOMAX control of all settings, enabling you to set the setting required from the outset. Please see the table of settings. The 14 and 18 cm zones are suitable for boiling and preparing small and medium-sized portions. The 21 cm zone is suitable for frying, and for boiling and preparing large portions. The 12 cm zone is not suitable for boiling, but can be used for melting, simmering and the preparation of gravy, sauces etc. which must not curdle.

CHEC control

Autostop

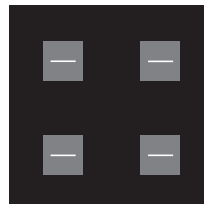
If you forget to turn a cooking zone off after use, it will be disconnected automatically after a specific period of time. The higher the setting, the shorter the time before the zone is disconnected.

Setting	AUTOSTOP
1	6 hours
2	6 hours
3	5 hours
4	5 hours
5	4 hours
6	1½ hours
7	1½ hours
8	1½ hours
9	1½ hours

When the autostop function is activated the display will show:

The zones cannot be used. Turn all the control buttons to 0.

The zones can now be used.



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Automax

AUTOMAX supplies the zone with full heat for a specific period, and then adjusts down to the setting you have chosen. When you turn on a zone AUTOMAX starts automatically. The display alternates between A and the setting chosen. The period for which AUTOMAX is connected depends on the setting chosen. Please see the table of settings.

2211

Recommended settings when using AUTOMAX

The use of AUTOMAX means that the maximum power is connected for a specific number of minutes, depending on the setting chosen. The table below shows the length of time for which there is full power for each setting, and the functions for which each setting is suitable.



Setting	Full power time	Function
1	1 minute	Melting/simmering
2	3 minutes	Melting/simmering
3	5 minutes	Boiling
4	6.5 minutes	Boiling
5	8.5 minutes	Boiling
6	2.5 minutes	Frying
7	3.5 minutes	Frying
8	4.5 minutes	Deep frying
9	N/A	Deep frying

Disconnection of AUTOMAX:

If you do not wish to use AUTOMAX, observe the following procedure:

1. Turn the control button to A_{OFF}.
2. Then turn the control button to the required setting.

Setting the large zone on the double zones

1. Turn the control button to 
The display will show: 
2. Then turn the control button to the required setting (e.g. setting 9).

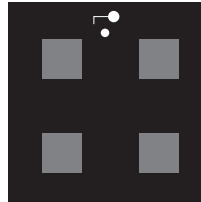


If you wish to disconnect the large zone, turn off the zone and then turn the control button to the required setting.

Child safety device

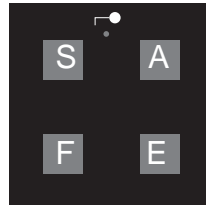
Connection and disconnection of the child safety device is described in the section entitled “Before use”.

When the child safety device is activated the display will show:




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When you turn on a zone the display will show:





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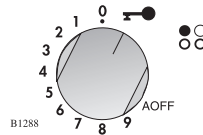
Observe the following procedure to use a zone:

1. Turn the 2 buttons to  at the same time.
2. Use one of the zones within 10 seconds.

The light under the symbol  in the display will disappear.


You can disconnect the child safety device permanently as follows:

1. Turn the 2 control buttons to  and return to 0.
2. Turn one of the 2 control buttons immediately to .





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Advice and hints for using the cooking zones

 If you use the advice below you will save energy and make your cleaning tasks easier.

Adjust the cooking zones correctly. Select the highest setting for the cooking zones until the food is brought to the boil. Then reduce the setting as far as possible, without the food going off the boil.

 Use level saucepans. An uneven saucepan may increase the electricity consumption by up to 50 per cent. Check whether your saucepans have level bases by placing the item in question upside down on a work top and positioning a ruler on the base. A curved base, both inwards and outwards, will prolong the cooking time and increase the energy consumption

 The saucepan should match the cooking zone – or be slightly larger. Remember that a large saucepan can also hold small quantities. If the diameter of the base is too small, the energy consumption will increase, and any food boiling

over will burn onto the hot cooking zone.



Saucepans with very shiny/bright bases will prolong the cooking time slightly compared with cooking utensils with matt/dark bases.



Use a tightly fitting lid on the saucepan. Without a lid you use more than three times as much electricity.

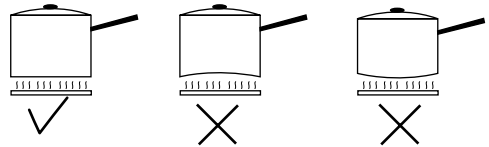
Do not slide saucepans across the surface of the hob - always lift the pan when placing it on, or removing it from the ceramic surface.

Wipe the bottom surface of the pots and pans with a clean dry cloth before placing them on the ceramic surface. This helps to reduce cleaning and prevents scratching the hob glass.

Wipe off spills whilst the hob is warm.

Select the highest setting for the cooking zones until the food is brought to the boil, then reduce the setting.

Use saucepans with an even base. An uneven based saucepan may increase the electricity consumption by up to 50%.



The saucepan should match the cooking zone or be slightly larger.

Use a tightly fitting lid on the saucepan to reduce electricity consumption.

Cleaning and maintenance



For reasons of hygiene and safety, the cooking zones must be kept clean. Grease stains and spilled food generate smoke when heated, and can even cause fire.

Splashguard

The splashguard can be removed to make it easier to clean the surface.

What to do:

1. Hold the splashguard as shown in the diagram.
2. Lift the splashguard straight up
3. Clean the top surface as described in “cleaning the steel surface”.

Be aware of the two retaining pegs, which are sharp.

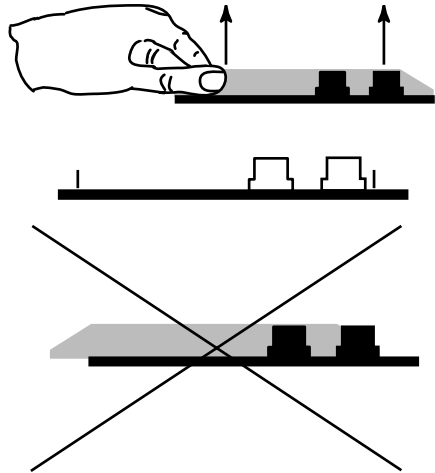
4. Replace the splashguard in position ENSURE that it is fitted the correct way round.



Never use hard or sharp implements to lift off the splashguard.

Do not wash the splashguard in a dishwasher.

The hob must not be used with the splashguard off.



Stainless steel surfaces

Clean the appliance after use with a soft cloth well wrung out in warm water, use a small amount of liquid detergent for stubborn soiling. Stainless steel parts may become straw coloured with use, use a proprietary stainless steel cleaner to remove this straw discolouration.

Never use metal wool, metal sponges or other abrasive cleaning agents.

The ceramic glass hob

Immediately scrape off stains caused by food which has boiled over using the scraper supplied with the hob, spilled sugar, dishes containing sugar (jam, juice, etc.), melted plastic and aluminium foil while the ceramic hob is still hot. If the ceramic hob is allowed to cool it may become damaged. A dirty ceramic hob decreases the heat transfer between cooking zones and cookware.

After use the cooking zones should be wiped with a damp cloth with washing up liquid. For severe soiling you can follow these steps:

1. Remove stains etc., with the ceramic hob scraper.
2. Make sure that the ceramic hob has cooled down. Use a ceramic cleaning agent, such as vitrocLEN.

3. Wipe the ceramic hob clean with a damp cloth or kitchen roll. Tough stains can be removed by rubbing the stain hard with kitchen roll.
4. Wipe off remaining cleaning agent with a damp cloth.
5. Wipe with a dry cloth, if required.

Make sure that the ceramic hob is dry when you heat it up again. Ceramic hobs can develop rainbow-like stripes if heated while damp.

The decorative pattern on the ceramic surface can become scratched and marred with use, depending upon maintenance, but does not adversely affect performance.

Such blemishes are not covered by the warranty and do not affect the operation of the hob.

Spills and melts must be removed immediately, while the surface is still warm, using the scraper supplied with the unit. Especially damaging are melted plastic, aluminum, or any foodstuff containing sugar, including natural sugar, as these can create permanent “pockmarks” and craters on the ceramic surface. After scraping polish thoroughly with the cleaning agent supplied with the unit.

Utensils which have been in contact with the above-mentioned melted materials must be cleaned thoroughly before used again on the ceramic-top hob unit.

Defects in the ceramic surface which can be related to the above are not covered by the warranty.

Warning:

Aluminum foil and plastic utensils are not to be placed on hot surfaces. The surface may not be used for storage.

Do not stare at the heating units when in operation.

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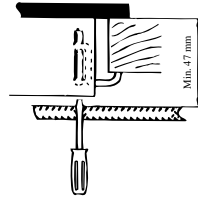
Installation

Caution: In order to avoid a hazard this appliance must be installed according to these instructions for installation

The appliance unit can be mounted in any type of kitchen with a work top whose thickness is between 28 mm and 40 mm.

Clearance

The distance between the top side of the work top and the carpentry underneath must be at least 47 mm.



Fixing

Screw the fixing brackets out to such an extent that they can be turned in under the work top. Tighten the brackets on to the work top with an ordinary screwdriver.

Cut-out measurements

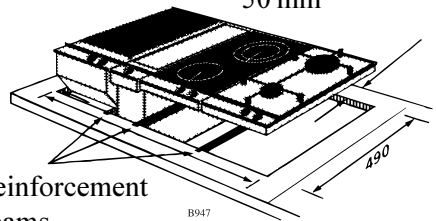
One rectangular hole is sawn out for the appliance combination chosen.

The depth of the cut-out for any unit is: 490 mm

Length of hole = sum of all units' externally measured length, less 20 mm.

Minimum distance to side wall: 150 mm

Minimum distance to rear wall (non-flammable material): 50 mm



Mounting of Reinforcement Beams

A reinforcement Beam, with supporting flanges at each end, is included with each two-burner unit. For unit combinations, a reinforcement beam must be used between each unit.

It is not necessary to attach the reinforcement beam to the work top surface, as it is held in place by a specially designed moulding, which is incorporated in the hob units flanges.

The units externally measured length

145 mm:

Cooker hood

290 mm:

Two-zone ceramic-top electric hob

Two-burner gas hob

Grill

Fryer

Wok

580 mm:

Four-zone ceramic-top electric hob

Four-burner gas hob

725 mm:

Four-zone ceramic-top electric hob

Electrical connection

The electrical connection may only be performed by a qualified electrician/competent person. The electrical connection must be carried out in accordance with prevailing regulations for appliances using heavy current. The connection must comply with any specific requirements specified by the local electricity supply authority.

There must be no interference with any of the unit's electrical parts.

The cable is mounted in the pegs as shown.

Unscrew the cover while connecting the cables.

A unit led directly to the power point or the outlet rose.

More units may be connected via one or more junction boxes.

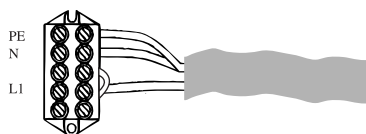
The cable must be connected via an external switch with a contact separation of at least 3 mm in each pole.

Please observe these instructions, otherwise the warranty will not cover any damage that may occur.

Single-phase zero-earth

Cable type 6 mm² HO5VV-F, twin and earth.

The cable outside diameter must be between 7,5 and 10,5 mm.



B970

Technical data

Cell Voltage 240 V

Electrical connection
240V - 50Hz

Total wattage 6400W


Instant heat effect

Left front 12/18 cm 700/1700 W

Left Back 14 cm 1200 W

Right back 21 cm 2300 W

Right front 14 cm 1200 W

This unit is labelled to indicate conformity with the lowvoltage directive (73/23/EEC) and the EMC directive (89/336/EEC).

Unpacking

Check that the hob has no faults and is undamaged on delivery.

Transport damage

Any damage from transport which you have not carried out yourself must be reported to the retailer within one week of receipt.

Serial number

You will find the serial number of the hobs on the rating plate, which is on the underside of the hob.


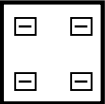
We recommend you write this number on the cover of this instruction, so that you have this information to in the case of any service requirements

Something not working

If the hob is not working correctly, please carry out the following checks before contacting your local AEG Service Force Centre.

IMPORTANT: If you call out an engineer to a fault caused by incorrect use or installation, a charge will be made even if the hob is under guarantee.

Sympton	Solution
The hob is not working	Check that the appliance is connected to the eletricity supply. Check that the main house fuse has not blown. Replace if necessary.
The fuses keep blowing	Contact your local AEG Service Force Centre
The cooking zones do not heat sufficiently	The cooking utensils must match the size of the cooking zone. Check that the cooking utensils have level bases by holding them against the edge of the work top, for example. Bring a litre of water to the boil in a saucepan with a lid. The cooking zone should be adjusted to the highest setting. The boiling time on the 12 cm cooking zone is approx. 25 min. The boiling time on the 14 cm cooking zone is approx. 13 min. The boiling time on the 18 cm cooking zone is approx. 10 min.

Problems	Solution
<p>Zones will not come on, Child safety device has been activated.</p> 	<p>Turn the 2 display shows control buttons with symbol for child safety device to simultaneously. Then activate one of the zones within 10 seconds.</p>
<p>Zones will not come on, Autostop has been activated.</p> 	<p>Turn all the control display shows buttons to 0. The zones can now be used.</p>

If after all these checks, your hob still does not operate correctly, contact your local AEG Service Force Centre.

In-guarantee customers should ensure that the above checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

Please note that it will be necessary to provide proof of purchase for any in-guarantee service calls.

Service & spare parts

In the event of your appliance requiring service, or if you wish to purchase spare parts, contact your local AEG Service Force Centre by telephoning:

08705 929 929

Your call will automatically be routed to the Service Centre covering your post code area.

In-guarantee customers should ensure that the recommended checks under the heading "Something Not Working" have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

Please note that proof of purchase is required for in-guarantee service calls.

Help us to help you

Please determine your type of enquiry before writing or telephoning. When you contact us we need to know:

1. Your name, address, post code and telephone number
2. Clear and concise details of the fault.
3. Date of purchase
4. The model and serial number

This information can be found on the rating plate.

Customer Care

For general enquiries concerning your AEG appliance, or for further information on AEG products, you are invited to contact our Customer Care Department by letter or telephone:

Customer Care Department
AEG Domestic Appliances
55-77 High Street
Slough, Berkshire
SL1 1DZ
Tel 08705 350350

Guarantee conditions

AEG offer the following guarantee to the first purchaser of this appliance:

1. The guarantee is valid for 12 months commencing when the appliance is handed over to the first retail purchaser, which must be verified by purchase invoice or similar documentation.
2. The guarantee covers all parts or components which fail due to faulty workmanship or faulty material. The guarantee does not cover appliances where defects or poor performance are due to misuse, accidental damage, neglect, faulty installation, unauthorised modification or attempted repair, commercial use or failure to observe requirements and recommendations set out in the instruction book.
3. Should guarantee repairs be necessary the purchaser must inform the nearest AEG Service Force Centre. AEG reserves the right to stipulate the place of repair (i.e., the customer's home, place of installation or AEG workshop).
4. The guarantee or free replacement includes both labour and materials.
5. Repairs carried out under guarantee do not extend the guarantee period for the appliance. Parts removed during guarantee repairs become the property of AEG.

6. The purchaser's statutory rights are not affected by this guarantee.

European guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

The guarantee starts from the date you first purchased your product.

The guarantee is for the same period and to the same extent for labour and parts as exists in the new country of use for this brand or range of products.

This guarantee relates to you and cannot be transferred to another user.

The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household.

The product is installed taking into account regulations in your new country.

Before you move please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local service organisation is aware of your move and able to look after you and your appliances.

France

Senlis +33 (0) 44 62 29 29

Germany

Nürnberg +49 (0) 911 323 2600

Italy

Pordenone +39 (0) 1678 47053

Sweden

Stockholm +46 (0) 8 738 79 10

UK

Slough + 44 (0) 1753 219899

